

### Amendments to the Claims

- 1-8. (Cancelled)
9. (Currently amended) A process for producing a bread which comprises: ~~mixing the bread improving agent of claim 1~~  
producing a fermented soybean protein by fermenting a soybean protein with lactic acid bacteria and yeast, and then sterilizing the fermented product; and  
mixing the fermented soybean protein in an amount of 0.35 to 3.5 parts by weight in terms of a soybean solid content based on 100 parts by weight of cereal flour for bread with cereal flour for bread to prepare dough.
10. (Cancelled)
11. (New) The process for producing a bread according to claim 9, wherein the lactic acid bacteria used for the lactic fermentation is derived from sour leaven.
12. (New) The process for producing a bread according to claim 9, wherein a soybean solid content in the fermented soybean protein is 15% by weight or more.
13. (New) The process for producing a bread according to claim 9, wherein the lactic fermentation is performed simultaneously or before the yeast fermentation.
14. (New) The process for producing a bread according to claim 9, wherein pH of the fermented soybean protein is 4.0 to 4.8.
15. (New) The process for producing a bread according to claim 9, wherein the soybean protein is further reacted with a protease.